Recipe Card & Batch Scaling Sheet

Norie's Cake Atelier · norieskitchen.co.ke · Kenyan Bakers Hub

Kitchen card for one recipe. Scaled qty = base qty × batch multiplier. Keep units consistent.

Recipe identity

Recipe name	
Version / date	
Base yield	*e.g. 1 × 1kg cake / 12 cupcakes*
Batch multiplier	*1 = single; 2 = double*
Oven / tin notes	
Linked costing sheet ref	*Optional*

Ingredients (base qty → scaled qty)

No nutrition claim and no allergen-free claim is made by this card.

Ingredient	Base qty	Unit	Scaled qty	Check

Method (short)

Step	Action

Timing, yield & allergens in THIS recipe

Allergen lines list what is in the recipe. They are not a statement about the whole kitchen and not medical advice.

Mix / bake / cool / decor (minutes)	
Actual yield vs target	
Contains (from recipe)	*e.g. wheat, milk, egg, soy, tree nuts…*
May share equipment with	*Your kitchen reality — be honest*
Next tweak	

Template from Norie's Cake Atelier (norieskitchen.co.ke). Original operational kitchen card. Not a food-safety certification and not a government form.